

EAST Search History

Ref #	Hits	Search Query	DBs	Default Operator	Plurals	Time Stamp
L5	2	("0776999").PN.	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	OR	OFF	2006/04/10 15:27
L6	4	((("0776999") or ("1829743"))).PN.	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	OR	OFF	2006/04/10 15:27
S1	2128	musa	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:11
S2	341	musa near9 plant	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:38
S3	0	("2005/0089583").URPN.	USPAT	AND	ON	2006/04/03 10:51
S4	99	musa same (fiber or fibre)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/03 15:03
S5	1916	(musaceae or banana plant) and (fiber or fibre)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/03 15:09
S6	50	(musaceae) and (fiber or fibre)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/04 08:31
S7	1890	(banana plant) and (fiber or fibre)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 12:11
S8	648	(banana plant) same (fiber or fibre)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/03 15:09

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S9	27	(banana w plant) same (fiber or fibre)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/03 15:14
S10	648	(banana plant) same (soluble fiber or fibre)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/04 08:21
S11	1024	(banana w plant) and (fiber or fibre)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/03 15:14
S12	226	(plantain) and (fiber or fibre)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/04 08:31
S13	459	(musa or musaceae) and (digest\$5)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 09:23
S14	16	(musa or musaceae) same (digest\$5)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 09:27
S15	84	(musa or musaceae) near9 (fruit)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 09:50
S16	663	(banana) near9 (fruit)and (fiber or fibre)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 14:51
S17	1160	(banana plant) and (fiber or fibre)and soluble	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 12:11
S18	436	(banana plant) same (fiber or fibre)and soluble	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 12:12

EAST Search History

S19	244	(banana) near9 (fruit)and (puree)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 15:33
S20	986	(banana) near9 (fruit)and (homogen\$4)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 15:34
S21	35	(banana) near9 (fruit)same(homogen\$4)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 15:26
S22	0	("5855688").URPN.	USPAT	AND	ON	2006/04/05 15:37
S23	2	(musa or musaceae) near9 (fruit)same(homogen\$4)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 15:43
S24	13	(musa or musaceae)same(homogen\$4)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 15:43
S25	0	(musa or musaceae)same(puree)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/05 15:43
S26	5205	(fiber and fibre) and (inflammatory bowel disease)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:12
S27	4440	(fiber and fibre) and treat\$4 w (inflammatory bowel disease)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:12
S28	1825	(fiber and fibre)same treat\$4 w (inflammatory bowel disease)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:18

EAST Search History

S29	1825	(fiber)same treat\$4 w (inflammatory bowel disease)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:13
S30	807	(soluble fiber)same treat\$4 w (inflammatory bowel disease)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:15
S31	811	(soluble fiber)same treat\$4 w (inflammatory bowel)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:16
S32	859	(soluble fiber)same treat\$4 and (inflammatory bowel)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:17
S33	7	(soluble fiber)same treat\$4 same (inflammatory bowel)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:18
S34	0	(firber) and (chron's)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:20
S35	424	(fiber) and (chron's)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:20
S36	122	(fiber) same(chron's)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:21
S37	122	(fiber) same(chron)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:21
S38	2	"09062204"	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:22

EAST Search History

S39	2	("5531988").PN.	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	OR	OFF	2006/04/10 10:24
S40	3119	(banana fiber)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:24
S41	58	(banana fiber)same (digest\$4)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:27
S42	28859	(inflammatory bowel disease)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:28
S43	9604	(dietary fiber)	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:28
S44	971	S42 and S43	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT	AND	ON	2006/04/10 10:38

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PASSWORD:

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FILE 'HOME' ENTERED AT 11:23:22 ON 05 APR 2006

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	0.42	0.42

=> file caplus

COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	0.42	0.42

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FILE LAST UPDATED: 4 Apr 2006 (20060404/ED)

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=> s (musa or musaceae) and (fibre or fiber)

3208 MUSA

68 MUSACEAE

5535 FIBRE

3310 FIBRES

8489 FIBRE

(FIBRE OR FIBRES)

521795 FIBER

541389 FIBERS

714093 FIBER

(FIBER OR FIBERS)

L1 503 (MUSA OR MUSACEAE) AND (FIBRE OR FIBER)

=> s l1 and (banana or plantain)

6741 BANANA

2498 BANANAS

7431 BANANA

(BANANA OR BANANAS)
1224 PLANTAIN
143 PLANTAINS
1275 PLANTAIN
(PLANTAIN OR PLANTAINS)
L2 198 L1 AND (BANANA OR PLANTAIN)

=> s l2 and fruit
95058 FRUIT
41790 FRUITS
110967 FRUIT
(FRUIT OR FRUITS)
L3 40 L2 AND FRUIT

=> d total ibib abs

L3 ANSWER 1 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN
ACCESSION NUMBER: 2006:184374 CAPLUS
DOCUMENT NUMBER: 144:218756
TITLE: Oxidative dyeing of keratin **fibers** using
plant juices as oxidative agents
INVENTOR(S): Saettler, Andrea; Kleen, Astrid; Hoeffkes, Horst;
Otto, Ralf; Gerke, Thomas
PATENT ASSIGNEE(S): Henkel Kommanditgesellschaft auf Aktien, Germany
SOURCE: Eur. Pat. Appl., 25 pp.
CODEN: EPXXDW
DOCUMENT TYPE: Patent
LANGUAGE: German
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
EP 1629826	A1	20060301	EP 2005-17723	20050816
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, PL, SK, BA, HR, IS, YU				
DE 102004041567	A1	20060309	DE 2004-102004041567	20040826
PRIORITY APPLN. INFO.:			DE 2004-102004041567A	20040826
AB The invention concerns compns. for the oxidative dying of hair that include at least one dye precursor and the juice from a plant; the enzymes and aroma substances of the juices are utilized. Hydrogen peroxide can be added to eliminate natural antioxidants in the juices and to increase the oxidative effect. Juices of Solanaceae, Rosaceae and Citrus are prepared Thus peach fruits with peels were disintegrated in a food processor; the juice was filtrated and added to a hair dye composition as a 25 mL component. Further ingredients were p-toluylene diamine sulfate 1.25 mmol; resorcin 1.25 mmol; base cream 50 g; Tris-HCl buffer (0.1 M pH 7.5) to 100 g. The base cream included (g): Hydrenol D 8.50; Lorol 2.00; Eumulgin B2 0.75; Texapon NSO 20.00; Dehyton K 12.50; water to 30.00.				
REFERENCE COUNT:	4	THERE ARE 4 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT		

L3 ANSWER 2 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN
ACCESSION NUMBER: 2005:1131824 CAPLUS
TITLE: Dietary **fiber** in baby foods of major brands
sold in Canada
AUTHOR(S): Brooks, Stephen P. J.; Mongeau, Roger; Deeks,
Josephine R.; Lampi, Brian J.; Brassard, Rene
CORPORATE SOURCE: PL2203C Banting Research Centre, Nutrition Research
Division, Health Products and Food Branch, Health
Canada, Ottawa, ON, K1A 0L2, Can.
SOURCE: Journal of Food Composition and Analysis (2005),
Volume Date 2006, 19(1), 59-66

PUBLISHER: Elsevier Ltd.
DOCUMENT TYPE: Journal
LANGUAGE: English

AB Total dietary fiber (TDF) was measured using the rapid gravimetric method (AOAC 992.16) in 88 infant foods available in the Canadian marketplace. The sampling included 1-8 different lots (depending on availability) and indicated approx. equal TDF values in vegetable products (1.48 ± 0.78 g/100 g, n = 13), fruit products (1.23 ± 0.83 g/100 g, n = 26) and cereal products (0.78 ± 0.35 g/100 g, n = 39) when compared on a "ready-to-eat" basis. Ready-to-eat dinners and meat products had significantly lower TDF content (0.41 ± 0.17 g/100 g, n = 13). Individual TDF values ranged from 3 g/100 g "as is" (junior peas) and 2.9 g/100 g as is (toddler Bartlett pears) to 0.16 g/100 g as is (custard plain w/arrowroot, banana and butterscotch) and 0.15 g/100 g as is (toddler chicken with rice). In some cases, infant foods had higher soluble dietary fiber/insol. dietary fiber ratios than the published values for similar adult foods suggesting that processing of infant foods has occurred. Calcns. using the TDF content of these foods revealed that they may be adequate in preparing infants for dietary patterns that approach recent Institute of Medicine recommendations of 19 g/d for infants between 1 and 3 years of age.

REFERENCE COUNT: 35 THERE ARE 35 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 3 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2004:926979 CAPLUS

DOCUMENT NUMBER: 141:394557

TITLE: Extending the shelf life of harvested plant matter using alkanoyl-L-ascorbic acid esters, and synthesis thereof

INVENTOR(S): Shalata, Abed; Abushqara, Elias

PATENT ASSIGNEE(S): Frutavit Ltd., Israel

SOURCE: PCT Int. Appl., 92 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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WO 2004093574	A1	20041104	WO 2004-IL342	20040421
W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW			
RW:	BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG			

PRIORITY APPLN. INFO.: US 2003-464104P P 20030421

AB Method for extending the shelf life of harvested plant matter using compns. of alkanoyl-L-ascorbic acid esters: 6-octanoyl-L-ascorbate (6-octyl-ascorbate), 6-nonanoyl-L-ascorbate (6-nonyl-ascorbate), and 6-decanoyl-L-ascorbate (6-decyl-ascorbate), and synthesis thereof. An effective amount of a solution or suspension composition including the alkanoyl-L-ascorbic acid ester, in concns. of 1-75 mM, as the antioxidn. active ingredient is applied onto the plant matter. Oxidation of the plant matter is inhibited during long shelf lives. Synthesizing the alkanoyl-L-ascorbic acid esters is based on direct esterification of an

and equimolar mixture of the saturated fatty acid (octanoic acid, nonanoic acid, and decanoic acid) and L-ascorbic acid, in large molar excess of concentrated sulfuric acid (96 - 98 %), wherein the molar ratio of sulfuric acid to the sum of saturated fatty acid and L-ascorbic acid is greater than 10/1. Harvested plant matter tested include **fruits** (melons, apples, grapes, and **bananas**), and a vegetable (lettuce).

REFERENCE COUNT: 2 THERE ARE 2 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 4 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN
 ACCESSION NUMBER: 2004:678489 CAPLUS
 TITLE: Treatment of inflammatory bowel disease
 INVENTOR(S): Rhodes, Jonathan
 PATENT ASSIGNEE(S): University of Liverpool, UK
 SOURCE: PCT Int. Appl.
 CODEN: PIXXD2
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2004069143	A2	20040819	WO 2004-GB521	20040210
WO 2004069143	A3	20041104		
W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI			
RW:	BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG			
AU 2004210207	A1	20040819	AU 2004-210207	20040210
CA 2516438	AA	20040819	CA 2004-2516438	20040210
EP 1596810	A2	20051123	EP 2004-709660	20040210
R:	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, SK			
PRIORITY APPLN. INFO.:			GB 2003-2872	A 20030210
			WO 2004-GB521	A 20040210

AB The present invention relates to compositions (including medicaments and nutritional products) for use in the prevention or treatment of Inflammatory Bowel Disease. Such compositions comprise a therapeutically effective amount of a soluble **fibre** derivable from **fruit** of the **Musa** spp. The soluble **fibre** may in particular be derived from **plantains** or **bananas**.

L3 ANSWER 5 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN
 ACCESSION NUMBER: 2003:967458 CAPLUS
 DOCUMENT NUMBER: 140:356236
 TITLE: Tropical agricultural residues and their potential uses in fish feeds: the Costa Rican situation
 AUTHOR(S): Ulloa, J. B.; van Weerd, J. H.; Huisman, E. A.; Verreth, J. A. J.
 CORPORATE SOURCE: Escuela de Ciencias Biologicas, Universidad Nacional, Heredia, 86-3000, Costa Rica
 SOURCE: Waste Management (Amsterdam, Netherlands) (2004), 24(1), 87-97
 CODEN: WAMAE2; ISSN: 0956-053X
 PUBLISHER: Elsevier
 DOCUMENT TYPE: Journal
 LANGUAGE: English
 AB In Costa Rica as many other tropical countries, the disposal problem of

agricultural wastes is widely recognized but efforts to find solns. are not equal for different sectors. This study describes the situation of major agricultural residues in Costa Rica, identifying the activities with higher amts. produced and, the potential use of these residues in fish feeds. In Costa Rica, during the 1993-1994 production season, major agricultural sectors (crop and livestock) generated a total amount of 3.15-3.25 million MT of residues (classified in byproducts: used residues and wastes: not used residues). Some residues are treated to turn them into valuable items or to diminish their polluting effects (e.g., the so-called byproducts). About 1.56-1.63 million MT of byproducts were used for different purposes (e.g. fertilization, animal feeding, fuel, substrates in greenhouses). However, the remainder (1.59-1.62 million MT) was discharged into environment causing pollution. About 1.07-1.2 million MT wastes came from major crop systems (**banana**, coffee, sugarcane and oil palm) whereas the remainder came from animal production systems (porcine and poultry production, slaughtering). These data are further compared to residues ests. for the 2001-2002 production season coming from the biggest crops activities. Unfortunately, most of the studied wastes contain high levels of moisture and low levels of protein, and also contain variable amts. of antinutritional factors (e.g., polyphenols, tannins, caffeine), high fiber levels and some toxic substances and pesticides. All these reasons may limit the use of these agricultural wastes for animal feeding, especially in fish feeds. The potential use of the major vegetable and animal residues in fish feeds is discussed based on their nutritional composition, on their amount available over the year and on their pollution risks. Other constraints to use these wastes in fish feeds are the extra costs of drying and, in most cases, of transportation from several dispersed locations. It was stated that most interesting wastes are rejected green **banana** and coffee pulp.

REFERENCE COUNT: 42 THERE ARE 42 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 6 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2002:928043 CAPLUS
DOCUMENT NUMBER: 137:384180
TITLE: Use of masticating juice extractor to prepare frozen juices from fruit mixtures
INVENTOR(S): Rawls, Margaret Ann
PATENT ASSIGNEE(S): USA
SOURCE: U.S. Pat. Appl. Publ., 4 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2002182302	A1	20021205	US 2002-157470	20020529
			US 2001-272918P	P 20010601

PRIORITY APPLN. INFO.:

AB The use of a masticating juice extractor makes it possible to obtain highest quality 100% all-natural pure fresh raw **fruit** juice. The mastication juicer chews **fruit** fibers sufficiently to release **fiber**, enzymes, vitamins, minerals, and trace minerals. The mastication juicer produces a fresh **fruit** juice that is darker and richer in color, sweeter, rich, and more full-bodied than current com. beverages. The juice is quickly frozen to retain its nutritive properties and delicious fresh **fruit** taste. The combination of specific **fruits**, in specific quantities, in a specific order in the mastication juice extractor produces a juice of superior and uniquely different taste with high consumer impact. Mrs. Mars natural mix incorporates banango-berry, blueberry-remmon, cherry-kiwi, ginger-fruit, grapple-berry, pine-berry, and raspberry-remmon.

L3 ANSWER 7 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2002:424722 CAPLUS
DOCUMENT NUMBER: 137:339195
TITLE: Biopulping and biobleaching by white rot fungi
AUTHOR(S): Helmy, Samia M.; El-Meligi, Magda
CORPORATE SOURCE: Microbial Chemistry Department, Cellulose and Paper
Department, National Research Center, Cairo, Egypt
SOURCE: Journal of Scientific & Industrial Research (2002),
61(5), 376-381
CODEN: JSIRAC; ISSN: 0022-4456
PUBLISHER: National Institute of Science Communication
DOCUMENT TYPE: Journal
LANGUAGE: English

AB The potentials of white-rot fungi namely *Corioulus versicolor* NRRL 6102, *Phanerochaete chrysosporium* NRRL 6359, *P. chrysosporium* NRRL 6361, and *P. chrysosporium* NRRL 6370 are evaluated for brightness of **banana** waste. The **banana fruit** stalk is used as a sole carbon source under sterilized solid state fermentation (SSF) at 35 °C for one month. Of these, *P. chrysosporium* NRRL 6370 cultured supported maximum brightness (30.5 per cent than under control 17.8 per cent). This fungus degrades lignin and hemicellulose with does not affect on cellulose **fibers** (55.4 per cent than under control 40.01 per cent). Three useful types of paper are prepared from biopulping **banana fruit** stalk. The two types of them are bleached by hydrogen peroxide (writing and printing 40 S°R and greasy paper 80-82 S°R), whereas the paperboard is prepared from unbleached biopulping at 25 S°R. The strength properties of biopulping increases from 15-20 per cent for the hand-made sheet. Also the brightness is higher, i.e., >20%, compared with the control. Results show that biopulping is suitable for controlling yield and avoids losses in viscosity and strength properties.

REFERENCE COUNT: 25 THERE ARE 25 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 8 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2001:660722 CAPLUS
DOCUMENT NUMBER: 135:357013
TITLE: Effects of variety and stage of **fruit** ripeness on the physicochemical and sensory characteristics of deep-fat-fried **banana** chips
AUTHOR(S): Ammawath, Wanna; Che Man, Yaakob B.; Yusof, Salmah; Rahman, Russly A.
CORPORATE SOURCE: Department of Food Technology, Universiti Putra Malaysia, Serdang, 43400, Malay.
SOURCE: Journal of the Science of Food and Agriculture (2001),
81(12), 1166-1171
CODEN: JSFAAE; ISSN: 0022-5142
PUBLISHER: John Wiley & Sons Ltd.
DOCUMENT TYPE: Journal
LANGUAGE: English

AB The quality of **banana** chips prepared from two different varieties of **banana**, Pisang Abu and Pisang Nangka, at the "green" and "trace of yellow" stages of ripeness was studied. The **fruits** were peeled, sliced to a thickness of 2 mm and deep-fat fried in refined, bleached and deodorized (RBD) palm olein at 180 ± 5°C for 3 min. The quality parameters determined for fresh **bananas** were total soluble solids, pH, acidity, carbohydrate, sugar content, fat, protein, moisture content, ash, **fiber**, color and **fruit** firmness. The results showed that Abu had a higher carbohydrate content than Nangka at both stages of ripeness before frying. No sucrose was detected in Nangka. The quality parameters determined after deep-fat frying were moisture content, water activity, oil absorption, crispness and sensory evaluation. The

moisture content and water activity of Abu chips were lower than those of Nangka chips. The texture of chips prepared from Abu at stage "green" showed more crispness than the other three samples. Sensory evaluation showed that chips prepared from Abu at both stages of ripeness presented better color, flavor, odor, texture and overall acceptability than those prepared from Nangka. Based on the matrix of correlation coeffs., fresh **bananas** with higher **fruit** firmness and carbohydrate content gave **banana** chips with higher crispness and oil absorption.

REFERENCE COUNT: 33 THERE ARE 33 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 9 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2001:431759 CAPLUS
DOCUMENT NUMBER: 135:4863
TITLE: Animal feed for dogs and cats
INVENTOR(S): Bayer, Martin
PATENT ASSIGNEE(S): Germany
SOURCE: Ger. Offen., 18 pp.
CODEN: GWXXBX
DOCUMENT TYPE: Patent
LANGUAGE: German
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
DE 19958692	A1	20010613	DE 1999-19958692	19991206
PRIORITY APPLN. INFO.:			DE 1999-19958692	19991206

AB The invention concerns an animal feed on the basis of **fruit** /vegetable juices and/or **fruit**/vegetable purees, which are characterized by the fact that it contains a **fruit** and/or a vegetable portion from 5 to 98%, related to the final product, and in 100 mL a vitamin cocktail with a min. content at vitamin A from 159.99 to at least 399.99 I.U., vitamin D from 15.99 to at least 39.99 I.U., vitamin E from 1.59 to at least 3.99 mg, vitamin B1 from 0.03 to at least 0.07 mg, vitamin B2 from 0.07 to at least 0.12 mg, vitamin B6 from 0.31 to at least 0.79 mg, Biotin from 31.92 to at least 79.99 µg and/or a mineral cocktail with a min. content of Ca of 159.96 to at least 399.96 mg, P at 120.00 to at least 300.00 mg, Mg at 19.20 to at least 48.00 mg, Na at 19.20 to at least 48.00 mg, K at 87.20 to at least 218.00 mg, of Fe from 1.60 to at least 4.00 mg, Zn at 1.60 to at least 4.00 mg, Cu at 0.16 to at least 0.4 mg, I at 24.00 to at least 60.00 µg as well as one or more flavoring materials and further auxiliary materials smelling or tasting like fish or meat and/or if necessary, the use of this animal feed for household-prepared or industrially prefabricated animal fodder for dogs and cats.

REFERENCE COUNT: 10 THERE ARE 10 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 10 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2001:388731 CAPLUS
DOCUMENT NUMBER: 134:366045
TITLE: Packaging bag for modified atmosphere storage of **fruit** and vegetable
INVENTOR(S): Hirano, Hisakazu
PATENT ASSIGNEE(S): Sumitomo Bakelite Co., Ltd., Japan
SOURCE: Jpn. Kokai Tokkyo Koho, 5 pp.
CODEN: JKXXAF
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2001146291	A2	20010529	JP 1999-332793	19991124
PRIORITY APPLN. INFO.:			JP 1999-332793	19991124

AB The packaging bag comprises a monolayer or multilayer film made of polyesters, polyamides, ethylene-vinyl alc. copolymer, or ethylene-vinyl acetate copolymer having steam permeability ≥ 20 g/m²-24 h at 40° and relative humidity 90%, and controls gas permeation so that CO₂ in the bag is higher than that in the atmospheric and O in the bag is lower than that in the atmospheric and reduction in the weight of the packaged product is <1% per a day. The film may be coated with surfactants to prevent fogging. Emblem (a biaxially-stretched nylon film; steam permeability 160 g/m²-24 h at 40° and relative humidity 90%) was coated with Rheodol Super SP-L 10(F), perforated to form 0.02 mm²-size micropores, and made into a bag. Ten pieces of okra were packed in the bag at 12° for 6 days to show no deterioration.

L3 ANSWER 11 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2001:307042 CAPLUS
DOCUMENT NUMBER: 135:88965
TITLE: Preparation and characteristics of polyphenol oxidase from apple fruit
AUTHOR(S): Nagaki, Atsushi; Kawate, Akemi; Iwasaki, Keiko; Kubota, Hidetoshi
CORPORATE SOURCE: Biosci. Lab., Meiji Seika Kaisha, Ltd., 5-3-1 Chiyoda, Sakado-shi, Saitama, 350-0289, Japan
SOURCE: Meiji Seika Kenkyu Nenpo (2000), 39, 46-54
CODEN: MSKNA9; ISSN: 0465-6105
PUBLISHER: Meiji Seika K.K.
DOCUMENT TYPE: Journal
LANGUAGE: Japanese

AB We wish to report preparation method and characteristics of polyphenol oxidase (PPO) from apple fruit pomace as an enzyme for food industrial usage. At first, enzyme activities of several juices and pomaces prepared from some fruits and vegetables were evaluated to select resource of PPO. Apple pomace was selected as the most suitable resource of PPO, because of its higher activity, stability, and low cost. The production method of apple pomace powder with PPO activity was confirmed that apple pomace by lyophilization and powdering. The powdered PPO was consisted of sugars (sucrose, fructose and glucose, 61 (wt/wt)%), dietary fiber (26%), and protein (2.7%). It showed 5.55 u/g PPO activity, and the optimum pH and temperature of the PPO activity were 5.5 and 30°.

L3 ANSWER 12 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2001:222002 CAPLUS
DOCUMENT NUMBER: 134:222059
TITLE: Nutritional intervention composition for enhancing and extending satiety
INVENTOR(S): Portman, Robert
PATENT ASSIGNEE(S): PacificHealth Laboratories, Inc., USA
SOURCE: U.S., 19 pp.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 6207638	B1	20010327	US 2000-510809	20000223
US 6468962	B1	20021022	US 2000-745516	20001222
CA 2400312	AA	20010830	CA 2001-2400312	20010223
WO 2001062086	A1	20010830	WO 2001-US6085	20010223

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW

RW: AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR

EP 1259112 A1 20021127 EP 2001-913049 20010223
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR
JP 2003523368 T2 20030805 JP 2001-561163 20010223
US 2001021694 A1 20010913 US 2001-800357 20010306
US 6436899 B2 20020820
US 2002019334 A1 20020214 US 2001-817943 20010327
US 2003008810 A1 20030109 US 2002-211676 20020802
US 6716815 B2 20040406

PRIORITY APPLN. INFO.: US 2000-510809 A3 20000223
WO 2001-US6085 W 20010223
US 2001-800357 A3 20010306

AB The invention relates to a nutritional intervention composition that enhances and extends satiety in a calorically efficient manner. In particular, the invention contains protein, long chain fatty acids, calcium, soluble and insol. fibers to stimulate CCK and prevent its subsequent inactivation and inhibition. By stimulating CCK and extending satiety the method is useful for the treatment of overweight individuals, individuals with Type II diabetes and individuals with bulimia.

REFERENCE COUNT: 15 THERE ARE 15 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 13 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2000:790647 CAPLUS

DOCUMENT NUMBER: 133:345572

TITLE: Method for producing transgenic plants resistant to glyphosate herbicides

INVENTOR(S): Hawkes, Timothy Robert; Warner, Simon Anthony James; Andrews, Christopher John; Bachoo, Satvinder; Pickerill, Andrew Paul

PATENT ASSIGNEE(S): Zeneca Limited, UK

SOURCE: PCT Int. Appl., 87 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2000066748	A1	20001109	WO 2000-GB1573	20000420
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
CA 2365592	AA	20001109	CA 2000-2365592	20000420
EP 1173582	A1	20020123	EP 2000-920929	20000420
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO				
BR 2000010087	A	20020611	BR 2000-10087	20000420
JP 2003528571	T2	20030930	JP 2000-615770	20000420

RU 2235778	C2	20040910	RU 2001-132145	20000420
ZA 2001008769	A	20030124	ZA 2001-8769	20011024
US 2003077801	A1	20030424	US 2001-12070	20011029
US 6867293	B2	20050315		

PRIORITY APPLN. INFO.:

GB 1999-17834	A	19990429
GB 1999-30213	A	19990429
GB 1999-9968	A	19990429
GB 1999-17839	A	19990729
GB 1999-17840	A	19990729
GB 1999-17846	A	19990729
GB 1999-17847	A	19990729
GB 1999-30200	A	19991221
GB 1999-30204	A	19991221
GB 1999-30207	A	19991221
GB 1999-30209	A	19991221
WO 2000-GB1573	W	20000420

AB The present invention provides, inter alia, an isolated rice DNA sequences comprising a region encoding a chloroplast transit peptide and a glyphosate resistant 5-enolpyruvylshikimate phosphate synthase (EPSPS), the said region being under expression control of a plant operable promoter, with the provisos that the said promoter is not heterologous with respect to the said region, and the chloroplast transit peptide is not heterologous with respect to the said synthase. The invention also relates to producing transgenic plants that are substantially resistant or tolerant to herbicides which have 5-enolpyruvylshikimate phosphate synthase as their site of action, of which N-phosphonomethylglycine is the pre-eminent example.

REFERENCE COUNT: 10 THERE ARE 10 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 14 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2000:790646 CAPLUS

DOCUMENT NUMBER: 133:345571

TITLE: Method for producing transgenic plants resistant to glyphosate herbicides

INVENTOR(S): Hawkes, Timothy Robert; Warner, Simon Anthony James; Andrews, Christopher John; Bachoo, Satvinder; Pickerill, Andrew Paul

PATENT ASSIGNEE(S): Zeneca Limited, UK

SOURCE: PCT Int. Appl., 98 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 2

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2000066747	A1	20001109	WO 2000-GB1572	20000420
W:	AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM			
RW:	GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG			
CA 2365591	AA	20001109	CA 2000-2365591	20000420
BR 2000010069	A	20020122	BR 2000-10069	20000420
EP 1173581	A1	20020123	EP 2000-920928	20000420
R:	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO			
JP 2003523173	T2	20030805	JP 2000-615769	20000420

ZA 2001008766	A	20030124	ZA 2001-8766	20011024
US 2003079246	A1	20030424	US 2001-12013	20011029
PRIORITY APPLN. INFO.:			GB 1999-17835	A 19990429
			GB 1999-9967	A 19990429
			GB 1999-9969	A 19990429
			GB 1999-9972	A 19990429
			GB 1999-9981	A 19990429
			GB 1999-17836	A 19990729
			GB 1999-17843	A 19990729
			GB 1999-30202	A 19991221
			GB 1999-30210	A 19991221
			GB 1999-30212	A 19991221
			WO 2000-GB1572	W 20000420

AB The present invention provides, inter alia, an isolated rice DNA sequences comprising a region encoding a chloroplast transit peptide and a glyphosate resistant 5-enolpyruvylshikimate phosphate synthase (EPSPS), the said region being under expression control of a plant operable promoter, with the provisos that the said promoter is not heterologous with respect to the said region, and the chloroplast transit peptide is not heterologous with respect to the said synthase. The invention also relates to producing transgenic plants that are substantially resistant or tolerant to herbicides which have 5-enolpyruvylshikimate phosphate synthase as their site of action, of which N-phosphonomethylglycine is the pre-eminent example.

REFERENCE COUNT: 10 THERE ARE 10 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 15 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2000:790645 CAPLUS

DOCUMENT NUMBER: 133:345570

TITLE: Method for producing transgenic plants resistant to glyphosate herbicides

INVENTOR(S): Hawkes, Timothy Robert; Warner, Simon Anthony James; Andrews, Christopher John; Bachoo, Satvinder; Pickerill, Andrew Paul

PATENT ASSIGNEE(S): Zeneca Limited, UK

SOURCE: PCT Int. Appl., 85 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 2

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
-----	----	-----	-----	-----
WO 2000066746	A1	20001109	WO 2000-GB1559	20000420
W:				
AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR,				
CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU,				
ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU,				
LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE,				
SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA,				
ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE,				
DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF,				
CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
CA 2365590	AA	20001109	CA 2000-2365590	20000420
EP 1173580	A1	20020123	EP 2000-920919	20000420
R:				
AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT,				
IE, SI, LT, LV, FI, RO				
BR 2000010169	A	20020205	BR 2000-10169	20000420
JP 2003527080	T2	20030916	JP 2000-615768	20000420
ZA 2001008768	A	20030124	ZA 2001-8768	20011024
US 2003049814	A1	20030313	US 2001-11672	20011029
PRIORITY APPLN. INFO.:			GB 1999-9971	A 19990429

GB 1999-9972	A	19990429
GB 1999-17837	A	19990729
GB 1999-17842	A	19990729
GB 1999-30190	A	19991221
GB 1999-30206	A	19991221
GB 1999-30214	A	19991221
GB 1999-30216	A	19991221
WO 2000-GB1559	W	20000420

AB The present invention provides, inter alia, an isolated rice DNA sequences comprising a region encoding a chloroplast transit peptide and a glyphosate resistant 5-enolpyruvylshikimate phosphate synthase (EPSPS), the said region being under expression control of a plant operable promoter, with the provisos that the said promoter is not heterologous with respect to the said region, and the chloroplast transit peptide is not heterologous with respect to the said synthase. The invention also relates to producing transgenic plants that are substantially resistant or tolerant to herbicides which have 5-enolpyruvylshikimate phosphate synthase as their site of action, of which N-phosphonomethylglycine is the pre-eminent example.

REFERENCE COUNT: 2 THERE ARE 2 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 16 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2000:765586 CAPLUS

DOCUMENT NUMBER: 134:115035

TITLE: Dietary fiber content and composition of fruits in Taiwan

AUTHOR(S): Chang, Su-Chien; Lee, Meei-Shyuan; Lin, Chia-Jung; Chen, Mou-Liang

CORPORATE SOURCE: Department of Biochemistry, National Defense Medical Center, Taipei, 90048-501, Taiwan

SOURCE: Asia Pacific Journal of Clinical Nutrition (1998), 7(3/4), 206-210

CODEN: APJNFQ; ISSN: 0964-7058

PUBLISHER: Blackwell Science Asia Pty Ltd.

DOCUMENT TYPE: Journal

LANGUAGE: English

AB Forty one fresh fruits frequently consumed in the Taiwan area were analyzed for their dietary fiber content by an enzymic-gravimetric method. Total dietary fiber (TDF) of these fruits ranged from 0.2 g (per 100 g edible weight) in grapes to 8.6 g in eggfruit. In citrus fruit, the proportion of soluble fiber in TDF was more than 50%. However, in some fruits like guavas and waxapple, soluble fiber took less than 30% of TDF. Soluble fiber in almost all fruit was comprised of a large amount of uronic acids, while the composition of insol. noncellulose polysaccharides (INCP) varied a great deal. Mangos and pummelos of different varieties were different in their sugar composition of INCP. Insol. non-cellulose polysaccharides of a crisp type of persimmon had more arabinose and galactose, but those of soft persimmon contained mainly xylose. These results show that different types of fruit are distinct in their composition and hence, the properties of their dietary fiber. These data are useful for dietary assessments in Taiwan and South-East Asia.

REFERENCE COUNT: 21 THERE ARE 21 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 17 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2000:665566 CAPLUS

DOCUMENT NUMBER: 133:218866

TITLE: Seed treatment composition

INVENTOR(S): Kretzschmar, Gerhard

PATENT ASSIGNEE(S): Aventis Research and Technologies GmbH and Co. KG, Germany

SOURCE: Eur. Pat. Appl., 17 pp.
 CODEN: EPXXDW
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
EP 1036492	A1	20000920	EP 1999-105217	19990313
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO				
CA 2365444	AA	20000921	CA 2000-2365444	20000313
WO 2000054568	A1	20000921	WO 2000-EP2170	20000313
W: AE, AL, AM, AU, AZ, BA, BB, BG, BR, BY, CA, CN, CR, CU, CZ, DM, DZ, EE, GD, GE, HR, HU, ID, IL, IN, IS, JP, KG, KP, KR, KZ, LC, LK, LR, LT, LV, MA, MD, MG, MK, MN, MX, NO, NZ, PL, RO, RU, SG, SI, SK, SL, TJ, TM, TR, TT, UA, US, UZ, VN, YU, ZA, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
BR 2000008982	A	20011226	BR 2000-8982	20000313
EP 1164826	A1	20020102	EP 2000-914123	20000313
EP 1164826	B1	20041013		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO				
JP 2002538792	T2	20021119	JP 2000-604665	20000313
AU 775807	B2	20040819	AU 2000-35550	20000313
AT 279093	E	20041015	AT 2000-914123	20000313
BG 105879	A	20020628	BG 2001-105879	20010905
US 2003224936	A1	20031204	US 2003-385095	20030310

PRIORITY APPLN. INFO.:

EP 1999-105217 A 19990313
 WO 2000-EP2170 W 20000313
 US 2002-936341 B1 20020102

AB An aqueous film-forming seed treatment composition comprises 5-50 weight % film forming crosslinked proteinaceous material and 0.001-50 weight % active ingredients selected from pesticides, fertilizers, bioregulators, as well as additives for increasing fertilizer efficiency, plant productivity, growth and nutrient accumulation and adjuvants or any combination thereof.

REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 18 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2000:631461 CAPLUS

DOCUMENT NUMBER: 133:207130

TITLE: Treatment of cancer with vegetable juice containing milk and honey

INVENTOR(S): Iizuka, Hideko

PATENT ASSIGNEE(S): Japan

SOURCE: Jpn. Kokai Tokkyo Koho, 2 pp.

CODEN: JKXXAF

DOCUMENT TYPE: Patent

LANGUAGE: Japanese

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
JP 2000245412	A2	20000912	JP 1999-97943	19990302
PRIORITY APPLN. INFO.:			JP 1999-97943	19990302

AB The juice, useful for treatment of cancer, contains carrot [β -carotene] having tumoricidal action, vitamins C and E, Fe, dietary fiber], kiwi fruit (vitamins C, E, and A, and dietary

fiber), tomato (vitamin A or β -carotene and vitamin C), apple (vitamin C), **banana** (carbohydrates, proteins, vitamins C and E), citrus (vitamins C, B1, and A), milk (Ca, vitamins A and B2, proteins, and other nutrients), and honey (sugars, vitamins, Fe). The juice is preferably ingested 1-3 times a day for ≥ 1 mo.

L3 ANSWER 19 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2000:597257 CAPLUS

DOCUMENT NUMBER: 133:206963

TITLE: In Vitro Determination of the Indigestible Fraction in Foods: An Alternative to Dietary **Fiber** Analysis

AUTHOR(S): Saura-Calixto, Fulgencio; Garcia-Alonso, Alejandra; Goni, Isabel; Bravo, Laura

CORPORATE SOURCE: Departamento de Metabolismo y Nutricion Instituto del Frio, Consejo Superior de Investigaciones Cientificas (CSIC), Madrid, 28040, Spain

SOURCE: Journal of Agricultural and Food Chemistry (2000), 48(8), 3342-3347

CODEN: JAFCAU; ISSN: 0021-8561

PUBLISHER: American Chemical Society

DOCUMENT TYPE: Journal

LANGUAGE: English

AB Dietary **fiber** (DF) intakes in Western countries only accounts for about one-third of the substrates required for colonic bacterial cell turnover. There is a general trend among nutritionists to extend the DF concept to include all food constituents reaching the colon. In this line, a method to quantify the major non-digestible components in plant foods, namely, the indigestible fraction (IF), is presented. Anal. conditions for IF determination are close to physiol. Samples, analyzed as eaten, were successively incubated with pepsin and α -amylase; after centrifugation and dialysis, insol. and soluble NFS were obtained. IF values include DF, resistant starch, resistant protein, and other associated compds. IF contents determined in common foods (cereals, legumes, vegetables, and **fruits**) were higher than DF contents. Calculated IF intakes were close to the estimated amount of substrates reaching the colon. IF data could be more useful than DF data from a nutritional point of view; therefore, IF is proposed as an alternative to DF for food labeling and food composition tables.

REFERENCE COUNT: 32 THERE ARE 32 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 20 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2000:147893 CAPLUS

DOCUMENT NUMBER: 132:278434

TITLE: Pickled vegetable and **fruit** waste mixtures as an alternative feedstuff

AUTHOR(S): Lopez, Mario A. Ruiz; Lopez, Pedro M. Garcia; De la Mora, Pedro Garzon; Estrada, Joaquin Garcia; Vazquez, Hugo Castaneda

CORPORATE SOURCE: Laboratorio de Biotecnologia, Departamento de Botanica y Zoologia, Universidad de Guadalajara, Jalisco, Mex.

SOURCE: Journal of the Science of Food and Agriculture (2000), 80(3), 325-328

CODEN: JSFAAE; ISSN: 0022-5142

PUBLISHER: John Wiley & Sons Ltd.

DOCUMENT TYPE: Journal

LANGUAGE: English

AB Vegetable and **fruit** market waste mixts. were preserved in three dilute acetic acid solns. before drying, grinding and performing tests of acceptance in rats as a food supplement. The preserved waste was divided into unmodified (I) and $\text{Ca}(\text{OH})_2$ -neutralized (II). Among I and II the pH ranged from 3.59 to 6.61. At the end of waste immersion in I, ash (A),

ether extract (EE), crude protein (CP) and nitrogen-free extract (NFE) concns. ranged between 28.5 and 34.7 g kg⁻¹, 20.6 and 39.5 g kg⁻¹, 80.2 and 91.2 g kg⁻¹ and 732.2 and 760.3 g kg⁻¹ resp. CP and NFE contents were found to be decreased whereas ash, Ca²⁺ and crude fiber (CF) were increased (P < 0.05) in II. Phosphorus (P) concentration remained unchanged at 1.3 g kg⁻¹ in both I and II. An exptl. diet that included 179.41 g kg⁻¹ of the vegetable and fruit waste mixture preserved with acetic acid at 20 gl⁻¹ and alkalized was given to seven adult Sprague-Dawley rats for 14days in comparison with a sorghum/soybean-based diet. No differences (NS) in food intake or body weight were recorded between groups, nor were there any physiol. effects. This chemical procedure is recommended to return micronutrients from vegetable and fruit waste mixts. to the food chain.

REFERENCE COUNT: 18 THERE ARE 18 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 21 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1999:763882 CAPLUS

DOCUMENT NUMBER: 131:350671

TITLE: Composition having therapeutic and/or nutritionally active substituent

INVENTOR(S): Krotzer, R. Douglas

PATENT ASSIGNEE(S): Adams Food Ltd., USA

SOURCE: PCT Int. Appl., 61 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9961038	A1	19991202	WO 1999-US11886	19990528
W: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: GH, GM, KE, LS, MW, SD, SL, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
AU 9942174	A1	19991213	AU 1999-42174	19990528
PRIORITY APPLN. INFO.:			US 1998-86984P	P 19980529
			US 1998-199432	A 19981125
			WO 1999-US11886	W 19990528

AB The invention relates to compns. having a nutritionally beneficial substituent and a substituent that stimulates a short and/or long term psychol. feedback and to vehicles or devices that accomplish the delivery of the nutritionally beneficial substituent to a recipient.

REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 22 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1999:421782 CAPLUS

DOCUMENT NUMBER: 131:54741

TITLE: Herbicide binding proteins and transgenic plants containing them

INVENTOR(S): Holt, David Charles; Jones, Paul Glyn

PATENT ASSIGNEE(S): Zeneca Limited, UK

SOURCE: PCT Int. Appl., 60 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9932630	A1	19990701	WO 1998-GB3760	19981215
W:	AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM			
RW:	GH, GM, KE, LS, MW, SD, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG			
AU 9915706	A1	19990712	AU 1999-15706	19981215
EP 1042478	A1	20001011	EP 1998-960019	19981215
R:	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI			

PRIORITY APPLN. INFO.: GB 1997-26955 A 19971219
WO 1998-GB3760 W 19981215

AB The present invention relates to transgenic plants which exhibit substantial resistance/tolerance to herbicides. Provided are chimeric herbicide-binding proteins comprising variable regions of PQXB1/2 antibody heavy and light chains. The method of production of such plants involves the use of herbicide binding proteins to sequester the herbicide, for example at the cell surface or in the vacuoles of a treated plant. Sequestration at the cell surface prevents the entry of the herbicide into the cell so that the herbicide cannot reach its intracellular target and exert any significant cytotoxic effect. Similarly, sequestration in the vacuole effectively removes the herbicide from its target site. The invention offers the further advantage of inhibiting the mobility of the herbicide from the application site to the whole plant, therefore preventing the herbicide from reaching particularly sensitive organs.

REFERENCE COUNT: 12 THERE ARE 12 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 23 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1999:219612 CAPLUS

DOCUMENT NUMBER: 130:251500

TITLE: Effect of a combination of pectinase, invertase and glucose isomerase on the quality of **banana** juice

AUTHOR(S): Cardoso, Marisa H.; Jackix, Marisa N. H.; Menezes, Hilary C.; Goncalves, Elisabeth B.; Marques, Simone V. B.

CORPORATE SOURCE: Dept. de Tecnologia de Alimentos, FEA, UNICAMP, Campinas, SP, 13081-087, Brazil

SOURCE: Ciencia e Tecnologia de Alimentos (1998), 18(3), 275-282

CODEN: CTALDN; ISSN: 0101-2061

PUBLISHER: Sociedade Brasileira de Ciencia e Tecnologia de Alimentos

DOCUMENT TYPE: Journal

LANGUAGE: Portuguese

AB The effects of 0.03% pectinase (Clarex), 0.6% invertase (Invertase-S), 0.5% glucose isomerase (Taka-sweet), and 0.03% cellulase alone and in combinations on **banana** (*Musa cavendishii*) pulp were studied under hydrolysis conditions at 40°C and 15 min. The physicochem., microbiol., and sensory properties of the treated **banana** juices obtained were evaluated. Pectinases and cellulase use did not change the juice properties. Invertase had increased juice sweetness and decreased its viscosity. Glucose isomerase added to the inverted juice was not able to increase the fructose content.

REFERENCE COUNT: 41 THERE ARE 41 CITED REFERENCES AVAILABLE FOR THIS
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 24 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN
ACCESSION NUMBER: 1999:104429 CAPLUS
DOCUMENT NUMBER: 130:152908
TITLE: Food combination as irregularity remedy
INVENTOR(S): Smith, Norma
PATENT ASSIGNEE(S): USA
SOURCE: U.S., 4 pp.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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US 5869085	A	19990209	US 1997-942145	19971001
PRIORITY APPLN. INFO.:			US 1997-942145	19971001

AB A healthy, nutritious, tasty, well balanced food, which also functions to provide regularity of bowel movement contains: (a) citrus **fruit** including at least one fourth of the rind pectin, (b) ginger, (c) apricot or other stone **fruit**, (d) pumpkin or other member of the squash family, (e) prune, prune juice or other member of the plum family, (f) bran or other **fiber** bulking agent, (g) orange juice, (h) **bananas**, (i) applesauce, (j) ascorbic acid, and (k) water.

REFERENCE COUNT: 10 THERE ARE 10 CITED REFERENCES AVAILABLE FOR THIS
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 25 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN
ACCESSION NUMBER: 1998:790686 CAPLUS
DOCUMENT NUMBER: 130:34020
TITLE: Genetic control of **fruit** ripening
INVENTOR(S): Bird, Colin Roger; Medina-Suarez, Rosybel De Jesus;
Seymour, Graham Barron
PATENT ASSIGNEE(S): Zeneca Ltd., UK
SOURCE: PCT Int. Appl., 78 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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WO 9853085	A1	19981126	WO 1998-GB1297	19980505
W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, GM, GW, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: GH, GM, KE, LS, MW, SD, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG				
AU 9872257	A1	19981211	AU 1998-72257	19980505
US 2002026657	A1	20020228	US 2001-949052	20010907
PRIORITY APPLN. INFO.:			GB 1997-10370	A 19970520
			WO 1998-GB1297	W 19980505

AB A method of modulating the ripening and/or senescence characteristics in plants of the genus **Musa** comprises transforming plants with one or more sequences obtainable from the deposited cDNA library having the accession number 40183, regenerating said plants and selecting from the population of transformants those plants having modulated and/or tissue

senescence characteristics.

REFERENCE COUNT: 11 THERE ARE 11 CITED REFERENCES AVAILABLE FOR THIS
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 26 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1998:677849 CAPLUS

DOCUMENT NUMBER: 129:293506

TITLE: Process for sorbing hazardous liquids from land or
water using tropical **fibers**

INVENTOR(S): Hondroulis, Dimitrios George; Kingham, Neville
William; Bergquist-kingham, Katherine T.

PATENT ASSIGNEE(S): Fybx Environmental, Inc., USA

SOURCE: PCT Int. Appl., 27 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 2

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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WO 9845018	A1	19981015	WO 1998-US6697	19980403
W:	AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, GM, GW, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, UZ, VN, YU, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM			
RW:	GH, GM, KE, LS, MW, SD, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG			
US 6027652	A	20000222	US 1997-832753	19970404
AU 9869509	A1	19981030	AU 1998-69509	19980403
EP 973594	A1	20000126	EP 1998-915286	19980403
R:	AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI			
PRIORITY APPLN. INFO.:			US 1997-832753	A 19970404
			WO 1998-US6697	W 19980403

AB Tropical **fibers** are used to recover spilled oil, gasoline, kerosene, hydrocarbons, pentachlorophenol, creosote or other hazardous liqs. from land or water. The sorbent **fiber** material is produced from agricultural byproducts from cultivation of **banana**, **plantain**, Cavendish plant, pineapple, coconut, palm, or other tropical **fruit** bearing plants. The sorbent **fibers** are produced by separating the raw plant materials; washing the separated **fibers** in a solution of 1% alum; pressing the **fibers** to extract liqs. and natural juices; further separating the **fibers** by beating or agitating; and drying the **fibers**. The sorbent **fibers** have a water and natural liquid content of <10 weight% and may be applied to the surface or periphery of an oil or chemical spill, where they will sorb the oil or chemical. Once the oil or chemical is sorbed the **fibers** may be collected and the oil or chemical may be partially recovered by compressing the **fibers**. The **fibers** may be disposed of by landfilling or may be thermally treated. When thermally treated in a boiler or furnace, the liquid laden **fibers** may also be a valuable source of fuel.

REFERENCE COUNT: 3 THERE ARE 3 CITED REFERENCES AVAILABLE FOR THIS
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 27 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1998:603215 CAPLUS

DOCUMENT NUMBER: 129:202292

TITLE: Nutrient fortified food bar

INVENTOR(S): Leach, Robin

PATENT ASSIGNEE(S): USA

SOURCE: PCT Int. Appl., 30 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9837768	A1	19980903	WO 1996-US20918	19970227
W: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IL, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, US, UZ, VN, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: GH, KE, LS, MW, SD, SZ, UG, AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG				
AU 9735664	A1	19980918	AU 1997-35664	19970227
PRIORITY APPLN. INFO.:			WO 1996-US20918	A 19970227

AB A nutrient fortified non-cooked food bar having dietary **fiber**, non-animal protein, simple carbohydrates, complex carbohydrates, sugars, antioxidant and lecithin that addnl. provides polyunsatd. linoleic acid, superunsatd. alpha-linolenic acid, amino acids, magnesium, chlorophyll and pyridoxine, and includes sodium and potassium in a metabolically advantageous ratio, and has no cholesterol, artificial additives, preservatives, flavorings and colors and a min. amount of saturated fat. A mixture of dry ingredients is combined with a mixture of liquid ingredients in

a ratio of about 3:1 by weight In a first embodiment, dry ingredients include about 38 % dietary **fibers**, about 18 % non-animal proteins, oil seeds containing polyunsatd. linoleic acid, superunsatd. alpha-linolenic acid, and amino acids, and ingredients containing chlorophyll, pyridoxine, magnesium. The mixture of liquid ingredients includes about 90 % by weight of naturally occurring syrup sweeteners, vegetal oils, and liquid flavorings. In the first embodiment, the food bar contains about 35 % by weight of complex carbohydrates, about 17 % by weight of simple carbohydrates, with polyunsatd. linoleic acid present in a ratio of about 3:1 by weight to superunsatd. alpha-linolenic acid, and potassium present in a ratio of about 10:1 by weight to sodium.

REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 28 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1998:370695 CAPLUS
DOCUMENT NUMBER: 129:108273
TITLE: Soluble and insoluble **fiber** contents of some Cameroonian foodstuffs
AUTHOR(S): Tanya, A. K. N.; Mbofung, C. M. F.; Keshinro, O. O.
CORPORATE SOURCE: Department of Food Science and Nutrition, University of Ngaoundere, Ngaoundere, Cameroon
SOURCE: Plant Foods for Human Nutrition (Dordrecht, Netherlands) (1997), 51(3), 199-207
CODEN: PFHNE8; ISSN: 0921-9668
PUBLISHER: Kluwer Academic Publishers
DOCUMENT TYPE: Journal
LANGUAGE: English

AB As a result of the lack of reliable data on the **fiber** content of African foodstuffs, a study to determine the dietary **fiber** contents (soluble, insol. and total) on a dry weight basis of a selected variety of major Cameroonian foods was conducted. The influence of processing and preparation methods on the **fiber** content was also assessed. Vegetables were found to be the richest source of total dietary **fiber** (57%),

followed by legumes and seeds (30%) and **fruits** (16.5%). Okro (*Hibiscus esculenta*), **plantain** (*Musa paradisiaca*) and beans (*Phaseolus* spp) showed varietal differences in their soluble and insol. **fiber** content, while methods of processing and preparation significantly influenced the **fiber** content of cassava (*Manihot esculenta*), corn (*Zea mays*) and beans.

REFERENCE COUNT: 22 THERE ARE 22 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 29 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1998:306840 CAPLUS

DOCUMENT NUMBER: 129:94887

TITLE: Nutritive value of **banana** (*Musa acuminata* L.) **fruits** for ruminants

AUTHOR(S): Pieltain, M. C.; Castanon, J. I. R.; Ventura, M. R.; Flores, M. P.

CORPORATE SOURCE: Department of Animal Science, University of Las Palmas de Gran Canaria, Las Palmas de Gran Canaria, 35016, Spain

SOURCE: Animal Feed Science and Technology (1998), 73(1-2), 187-191

CODEN: AFSTDH; ISSN: 0377-8401

PUBLISHER: Elsevier Science B.V.

DOCUMENT TYPE: Journal

LANGUAGE: English

AB The nutritive value of unripe **bananas** for goats was studied by ruminal degradability, in vitro digestibility and voluntary intake trials. **Bananas** contained 209 g dry matter (DM)/kg and their average composition per kg DM was 922 g organic matter (OM), 21 g ether extract, 60 g crude protein and 166 g neutral detergent **fiber**. Degradable and digestible OM content of **bananas** was 628 and 783 g/kg DM, resp. Degradability of crude protein was 74.1%. The net energy for lactation (NEL) content of **bananas** was estimated to be 7.55 MJ NEL/kg DM. Daily voluntary **banana** intake was more than 95% of the offered amount (5 kg fresh **fruits**). The good palatability and high energy content make unripe **bananas** a suitable feed for goats, similar to barley but with lower protein content.

REFERENCE COUNT: 15 THERE ARE 15 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 30 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1997:765631 CAPLUS

DOCUMENT NUMBER: 128:22098

TITLE: Physical and chemical characteristics of pulpy juices

AUTHOR(S): Zadernowski, R.; Markiewicz, K.; Nesterowicz, J.; Pierzynowska-Korniak, G.

CORPORATE SOURCE: Dep. Plant Food Technol., Univ. Agriculture Technol., Olsztyn, Pol.

SOURCE: Fruit Processing (1997), 7(11), 441-444

CODEN: FRPREY; ISSN: 0939-4435

PUBLISHER: Fluessiges Obst GmbH

DOCUMENT TYPE: Journal

LANGUAGE: English

AB Pulpy juices such as nectar produced from carrot with various **fruit** components added were evaluated. Vegetable nectars were produced from tomatoes and carrots and multi-component juices from homogenized carrots or **bananas** with other homogenized vegetables or **fruits** added. D., extract concentration, viscosity, and pH had influence on the flavor impression. Absolute viscosity of carrot and **fruit** juices was 9.15-18.30 cP. Carrot and **fruit** pulpy juice extract was 12-13%, the extract of vegetable juices was 7.1-7.5%. **Fruit** sugars, aromatic substances, organic non-volatile acids (malic and /or citric and tartaric acids) determined **fruit** and **fruit** product flavor. Malic acid in carrots, celeries, and tomatoes was

2930-3620, 4080, and 120-670 mg/kg, citric acid 510-630, 230, 1400-4840 mg/kg, res. Total acidity was 0.448-0.640 g/kg at pH value 3.5-4.2 in the examined pulpy juices. Dry matter contents in the carrot and fruit pulpy juices were 11.5-13.75%, in the vegetable pulpy juices 7%. Total sugars was over 10 g/100 g in most juices, reductive sugar concentration was

3.5

g/100 g of juice. The concentration of alc. insol. substances did not exceed 1 g/100 g of juice, except in **banana**-and-apple (1.04) and carrot-apple-and-current (1.33 g/100 g) juices. β -Carotene was between 2.55 and 4.65 mg/100 g of juice in the majority of the examined juices. The vitamin C level was 30-57 mg/100 g in the carrot and pulpy juices. Phenol compds. was 12.2-43.5 mg/100 g in pulpy juices. Mineral components varied from 0.12-0.65% in carrot and **fruit** juices to $\geq 1\%$ in vegetable juices, except carrot-apple-and-current juice with 3.88% ash. The calorific value of carrot and **fruit** pulpy juices was 179-200, of multi-vegetable and tomato juices 92-81 kJ. The daily intake of **fruit** and vegetable nectars was suggested to meet the daily human requirements for vitamins, mineral salts, and **fiber**.

L3 ANSWER 31 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1997:730014 CAPLUS

DOCUMENT NUMBER: 128:34166

TITLE: An insulin index of foods: the insulin demand generated by 1000-kJ portions of common foods
AUTHOR(S): Holt, Susanne H. A.; Brand Miller, Janette C.; Petocz, Peter

CORPORATE SOURCE: Human Nutrition Unit, Department of Biochemistry, University of Sydney, Sydney, Australia

SOURCE: American Journal of Clinical Nutrition (1997), 66(5), 1264-1276

CODEN: AJCNAC; ISSN: 0002-9165

PUBLISHER: American Society for Clinical Nutrition

DOCUMENT TYPE: Journal

LANGUAGE: English

AB The aim of this study was to systematically compare postprandial insulin responses to isoenergetic 1000-kJ (240-kcal) portions of several commons foods. Correlations with nutrient content were determined Thirty-eight foods separated into six food categories (**fruit**, bakery products, snacks carbohydrate-rich foods, protein-rich foods, and breakfast cereals) were fed to groups of 11-13 healthy subjects. Finger-prick blood samples were obtained ever 15 min over 120 min. An insulin score was calculated from the area under the insulin response curve for each food with use of white bread as the reference food (score=100%). Significant differences in insulin score were found within and among the food categories and also among foods containing a similar amount of carbohydrate. Overall, glucose and insulin scores were highly correlated ($r=0.70$, $P<0.001$, $n=38$). However, protein-rich foods and bakery products (rich in fat and refined carbohydrate) elicited insulin responses that were disproportionately higher than their glycemic responses. Total carbohydrate ($r=0.39$, $P<0.05$, $n=36$) and sugar ($r=0.36$, $P<0.05$, $n=36$) contents were pos. related to the mean insulin scores, whereas fat ($r=-0.27$, NS, $n=36$) and protein ($r=-0.24$, NS, $n=38$) contents were neg. related. Consideration of insulin scores may be relevant to the dietary management and pathogenesis of non-insulin-dependent diabetes mellitus and hyperlipidemia and may help increase the accuracy of estimating preprandial insulin requirements.

REFERENCE COUNT: 39 THERE ARE 39 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 32 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1997:208175 CAPLUS

DOCUMENT NUMBER: 126:211366

TITLE: Nutrient fortified food bar

INVENTOR(S): Leach, Robin L.

PATENT ASSIGNEE(S): Leach, Robin L., USA

SOURCE: U.S., 9 pp.
 CODEN: USXXAM
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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US 5612074	A	19970318	US 1995-548804	19951221
PRIORITY APPLN. INFO.:			US 1995-548804	19951221

AB Disclosed is a nutrient fortified non-cooked food bar having dietary **fiber**, non-animal protein, simple carbohydrates, complex carbohydrates, sugars, antioxidant and lecithin that addnl. provides polyunsatd. linoleic acid, superunsatd. alpha-linolenic acid, amino acids, magnesium, chlorophyll and pyridoxine, and includes sodium and potassium in a metabolically advantageous ratio, and has no cholesterol, artificial additives, preservatives, flavorings and colors and a min. amount of saturated fat. A mixture of dry ingredients are combined with a mixture of liquid ingredients in a ratio of about 3:1 by weight. Dry ingredients include about 38% dietary **fibers**, about 18% non-animal proteins, oil seeds containing polyunsatd. linoleic acid, superunsatd. alpha-linolenic acid, and amino acids, and ingredients containing chlorophyll, pyridoxine, magnesium. The mixture of liquid ingredients include about 90% by weight of naturally occurring syrup sweeteners, vegetable oils, and liquid flavorings. The food bar contains about 35% by weight of complex carbohydrates, about 17% by weight of simple carbohydrates, with polyunsatd. linoleic acid present in a ratio of about 3:1 by weight to superunsatd. alpha-linolenic acid, and potassium present in a ratio of about 10:1 by weight to sodium.

L3 ANSWER 33 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1993:648528 CAPLUS
 DOCUMENT NUMBER: 119:248528
 TITLE: Chemical changes in relation to mode and degree of maturation of **plantain** (*Musa paradisiaca*) and **banana** (*Musa sapientum*) **fruits**
 AUTHOR(S): Offem, J. O.; Thomas, O. O.
 CORPORATE SOURCE: Dep. Chem., Univ. Calabar, Calabar, Nigeria
 SOURCE: Food Research International (1993), 26(3), 187-93
 CODEN: FORIEU; ISSN: 0963-9969
 DOCUMENT TYPE: Journal
 LANGUAGE: English

AB Changes in the proximate and mineral constituents of the **plantain** and **banana fruits** were monitored with time, beginning 60 and 90 days from bunch visible emergence, resp., for **fruits** allowed to ripen on the plants, and ripen off the plants. For **fruits** on the plants, the point of min. moisture content for the pulp and/or peel corresponded to maximum maturity for both the **plantain** and the **banana fruits**. Protein levels increased with time in the **fruits** on the plants, and for the same **fruit** ages there was slightly more protein in the **plantain** than the **banana**. Sugar content in both **fruits** increased gradually at first until after 92 days, then increased sharply at onset of ripening and continued increasing through the rest of the exptl. period. At identical ages, harvested **fruits** contained far more sugar than **fruits** allowed to ripen on the plants. Energy values increased gradually with time and reached a maximum at maximum maturity of both **fruits**. The values were consistently higher for the **plantain** than the **banana**. Virtually all the elements studied had statistically higher values in **plantain fruits** than in **bananas**. No reason could be advanced for this phenomenon.

L3 ANSWER 34 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1988:629081 CAPLUS

DOCUMENT NUMBER: 109:229081

TITLE: Effect of ripening on the chemical composition of
plantain peels and pulps (**Musa**
paradisiaca)

AUTHOR(S): Izonfuo, Welford Abbey L.; Omuaru, Victor O. T.

CORPORATE SOURCE: Chem. Dep., Univ. Sci. Technol., Port Harcourt,
Nigeria

SOURCE: Journal of the Science of Food and Agriculture (1988),
45(4), 333-6

CODEN: JSFAAE; ISSN: 0022-5142

DOCUMENT TYPE: Journal

LANGUAGE: English

AB The minerals and organic compds. of the peels and pulps of unripe (green) **plantain** (**Musa paradisiaca**) were determined in 5 stages of ripening. Crude **fiber**, ash, fat, crude protein, and moisture contents were higher in the peels than in the pulps whereas carbohydrate and dry matter contents were higher in the pulps than in the peels at different stages of ripening. K is the most abundant mineral in both samples, with estimated values of 37 g/kg in the green peel and 8.4 g/kg in the green pulp. Small increases in K content were found in both samples during ripening. Fe, Ca, and Na had similar variations, but P levels decreased as ripening progressed. The concns. of Cu and Mg ions remained fairly constant. The estimated values for Cu were 13 and 10 mg/kg for the peels and pulps, resp. The Mg content of the pulp, 41 mg/kg, was constant whereas that of the peel increased as the **fruit** ripened.

L3 ANSWER 35 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1988:491576 CAPLUS

DOCUMENT NUMBER: 109:91576

TITLE: Functionality and nutritive value of composite
plantain (**Musa paradisiaca**)

fruit and glandless cottonseed flours

AUTHOR(S): Gwanfogbe, P. N.; Cherry, J. P.; Simmons, J. G.;
James, C.

CORPORATE SOURCE: Nutr. Cent., Yaounde, Cameroon

SOURCE: Tropical Science (1988), 28(1), 51-66

CODEN: TROSAC; ISSN: 0041-3291

DOCUMENT TYPE: Journal

LANGUAGE: English

AB **Plantain** (**M. paradisiaca**) flours from **fruits** that are lyophilized, oven-dried, or vacuum oven-dried and hexane-defatted, contain an average of 2.9% protein, 0.7% **fiber**, 1.8% ash and 86.0% carbohydrate. Vitamins B1, B2, C, and niacin activity, and the minerals Ca, K, Mg, P and Fe, are present in good quantities. The oil extracted from the **fruit** contains mainly oleic, linoleic, linolenic and palmitic acids. The protein is a good source of isoleucine, leucine, lysine, and especially histidine. Alkaline and salt solns. extracted 2-3 times more

protein than did water; adding SDS to the water produced similar proportions. The **plantain** flours perform poorly in functionality tests for emulsification, foamability, and water and oil absorption, but these properties are greatly improved when the flours are blended with glandless cottonseed flour. Nutritionally, tryptophan is the most limiting amino acid of the **plantain** flours.

Plantain and cottonseed blends have improved compns. of isoleucine, leucine, lysine and histidine.

L3 ANSWER 36 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1985:23396 CAPLUS

DOCUMENT NUMBER: 102:23396

TITLE: Effect of dietary **fiber** from **banana**
(**Musa paradisiaca**) on cholesterol metabolism

AUTHOR(S): Usha, V.; Vijayammal, P. L.; Kurup, P. A.
CORPORATE SOURCE: Dep. Biochem., Univ. Kerala, Trivandrum, 695 001,
India
SOURCE: Indian Journal of Experimental Biology (1984), 22(10),
550-4
CODEN: IJEBA6; ISSN: 0019-5189
DOCUMENT TYPE: Journal
LANGUAGE: English

AB Neutral detergent **fiber** (NDF) from unripe **bananas** had more hemicellulose [9034-32-6] but less cellulose [9004-34-6], lignin [9005-53-2], and cutin [54990-88-4] than that from ripe **bananas**. Rats fed NDF from unripe **bananas** showed significantly lower levels of cholesterol [57-88-5] and triglycerides in serum and tissues in both cholesterol diet and cholesterol-free diet groups when compared to control rats fed **fiber**-free diets. However, NDF from the ripe **fruit** had no such effect. Concns. of hepatic bile acids and fecal excretion of neutral sterols and bile acids were greater in rats fed NDF from unripe **bananas** in both groups. Absorption of glucose [50-99-7] and cholesterol in rabbits was significantly lowered only in the presence of NDF from unripe **banana**.

L3 ANSWER 37 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN
ACCESSION NUMBER: 1983:124484 CAPLUS
DOCUMENT NUMBER: 98:124484
TITLE: Food and feed from **banana** by-products
AUTHOR(S): Anelli, Gabriele; Fiorentini, Roberto; Lepidi, Aldo A.
CORPORATE SOURCE: Ist. Microbiol. Tecnol. Agrar., Univ. Tuscia, Tuscia,
Italy
SOURCE: Rivista di Agricoltura Subtropicale e Tropicale
(1982), 76(1-2), 67-75
CODEN: RSTTAP; ISSN: 0035-6026
DOCUMENT TYPE: Journal
LANGUAGE: English

AB **Banana** (*Musa paradisiaca* or *M. sapientum*) protein meals were prepared by chopping the whole **fruit** (product I) or from the pulp after peeling (product II) by drying and milling. Plantation by-products with added **banana** peel were converted to a protein product (product III) by a process comprising chopping, homogenization, microbial fermentation, centrifugation, drying, and milling. The protein, fat, **fiber**, and ash contents of products I, II, and III were 6.2, 5.5, and 31.2; 3.1, 2.2, and 0.6; 8.4, 4.5, and 10.6; and 11.0, 4.8, and 17.4% dry basis, resp. The caloric value of products I, II, and III were 320, 350, and 280 kcal/100 g solids, resp. Product I is suitable for an animal feed and product II, which has a very low oligosaccharide level is suitable for food. Product III, which has a high glutamic acid and phenylalanine content is suitable for animals feed and the fermentation serum for fertilization-irrigation or, after concentration at 60-70° Brix, for a liquid N feed.

L3 ANSWER 38 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN
ACCESSION NUMBER: 1960:18798 CAPLUS
DOCUMENT NUMBER: 54:18798
ORIGINAL REFERENCE NO.: 54:3769e-h
TITLE: Chemical composition of some South Pacific foods
AUTHOR(S): Peters, F. E.
SOURCE: Qualitas Plant. et Materiae Vegetabiles (1959), 5,
313-43
DOCUMENT TYPE: Journal
LANGUAGE: French

AB Moisture, ash, **fiber**, ether extract, total N, reducing sugars, starch, carotene, thiamine, niacin, and ascorbic acid values are given for *Artocarpus altilis* (both fresh and smoked), *Bambusa*, *Bruguiera eriopetala*, *Cajanus pseudocajan*, *Cocos nucifera* (I) (meat and juice, green and ripe), *Carica papaya* (**fruit** and leaves, green and ripe), *Colocasia*

antiquorum, Colocasia esculenta (II) (tubers and leaves), Cucurbita pepo (leaves), Cyttosperma chamissonis Dammaropsis kingiana, Dioscorea alata, D. pentaphylla, Eugenia jambos, Ficus racemigera, Gnetum gnemon (leaves), Hibiscus manihot (leaves), Inocarpus edulis, I pomoea batatas (III), Lumnitzera racemosa (leaves), Manihot dulcis (tubers and leaves), Metroxylon and preparations therefrom, **Musa paradisiaca** var. sapientum (rhizomes), Nipa fruticans (juice), Oryza sativa, Pandanus julianetti and another species of Pandanus, Phaseolus lunatus, Pteris moluccana (roots and flour), Pueraria thunbergiana, Sesbania grandiflora (leaves and flowers), Solanum (tubers), Tacca leonpetaloides, Tetragonia expansa, Wedelia biflora (leaves), Xanthosoma sagittifolium, mushrooms, and dried fish. Amino-acid contents are reported for I, II, and III. Fifty samples of human milk were analyzed for lactose, protein, fat, Ca, P, and ash content. There was a slight decrease in the non-fatty substances from the 2nd through the 24th month of lactation.

L3 ANSWER 39 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1930:5700 CAPLUS
DOCUMENT NUMBER: 24:5700
ORIGINAL REFERENCE NO.: 24:665g
TITLE: The Egyptian **banana**
AUTHOR(S): Koenig, Paul
SOURCE: Ernaehrung der Pflanze (1929), 25, 445-8
CODEN: ERPFAH; ISSN: 0421-3815
DOCUMENT TYPE: Journal
LANGUAGE: Unavailable

AB The fresh and dried pulp and peel of the fruit of **Musa sapientum** L., variety "Baladie," were analyzed for protein N, fat, **fiber**, sugar and ash. The percentages of P2O5, CaO, K2O and Fe2O3 and Al2O3 in the ash were also determined

L3 ANSWER 40 OF 40 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1924:13690 CAPLUS
DOCUMENT NUMBER: 18:13690
ORIGINAL REFERENCE NO.: 18:1850i,1851a
TITLE: The vitamin B content of some Philippine **fruits** and vegetables
AUTHOR(S): Acuna, Eulogio M.
SOURCE: Philippine Agriculturist (1923), 12, 293-302
CODEN: PHAGAU; ISSN: 0031-7454
DOCUMENT TYPE: Journal
LANGUAGE: Unavailable

AB Five g. papaya, Vigna sinensis, 10 g. **banana**, **Musa sapientum**, and 20 g. papaya, Carica papaya, were needed as a supplement, daily to a basal ration to promote normal growth in rats. The composition of the **banana** was: H2O 72.14, fat 0.48, ash 0.84, protein 0.97, crude **fiber** 0.51, carbohydrates 25.06. The papaya contained: H2O 89.59, fat 0.37, ash 0.21, protein 3.06, crude **fiber** 1.64, carbohydrates 5.13 and the papaya, H2O 87.72, fat 5.16, ash 0.53, protein 0.23, crude **fiber** 2.68 and carbohydrates 3.59%.

=> s 12 and digest####
225314 DIGEST####

L4 11 L2 AND DIGEST####

=> d 14 ibib abs

L4 ANSWER 1 OF 11 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2004:984425 CAPLUS
DOCUMENT NUMBER: 142:332230
TITLE: Biological natural retting for determining the hierarchical structuration of **banana fibers**

AUTHOR(S): Ganan, Piedad; Zuluaga, Robin; Velez, Juan Manuel;
Mondragon, Inaki
CORPORATE SOURCE: Grupo de Investigacion sobre Nuevos Materiales,
Universidad Pontificia Bolivariana, Medellin, Colombia
SOURCE: Macromolecular Bioscience (2004), 4(10), 978-983
CODEN: MBAIBU; ISSN: 1616-5187
PUBLISHER: Wiley-VCH Verlag GmbH & Co. KGaA
DOCUMENT TYPE: Journal
LANGUAGE: English

AB Extraction processes of natural **fibers** can be performed by different procedures that include mech., chemical and biol. methods. Each method presents different advantages or drawbacks according to the amount of **fiber** produced or the quality and properties of **fiber** bundles obtained. In this study, biol. natural retting was satisfactorily used for obtaining **banana fibers** from plant bunches. However, the most important contribution of this work refers to the description of the hierarchical microstructural ordering present in **banana fiber** bundles in both bundle surface and inner region. The chemical composition of **banana fiber** bundles has been evaluated by FTIR spectroscopy. Through exposure time, the **fiber** bundle configuration presents small variations in composition. The main changes are related to hemicellulose and pectins as they conform the outer walls of the bundle. Hierarchical helicoidal ordering in the bundle surface as well as orientation on the longitudinal axis of the bundle were observed by optical microscopy (OM) and SEM for 3-4 μm surface **fibers** and 10-15 μm inner elementary **fibers**, resp. With increasing exposure time, **fiber** bundle walls lose integrity, as reflected in their mech. behavior.

REFERENCE COUNT: 27 THERE ARE 27 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

=> d 14 2-11 ibib abs

L4 ANSWER 2 OF 11 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2003:295797 CAPLUS
DOCUMENT NUMBER: 139:148919
TITLE: Metabolic and hormonal effects of five common African diets eaten as mixed meals: the Cameroon Study
AUTHOR(S): Mbanya, J-C. N.; Mfopou, J. K.; Sobngwi, E.; Mbanya, D. N. S.; Ngogang, J. Y.
CORPORATE SOURCE: Faculty of Medicine and Biomedical Sciences,
Department of Internal Medicine, Endocrine and
Diabetes Unit, University of Yaounde, 233, Cameroon
SOURCE: European Journal of Clinical Nutrition (2003), 57(4),
580-585
CODEN: EJCNEQ; ISSN: 0954-3007
PUBLISHER: Nature Publishing Group
DOCUMENT TYPE: Journal
LANGUAGE: English

AB The objective of this study was to evaluate glycemic and insulinemic index and in vitro digestibility of the five most common Cameroonian mixed meals consisting of rice+tomato soup (diet A), bean stew+**plantains** (B), foofoo corn+ndole (C), yams+groundnut soup (D), and koki beans+cassava (E). Ten healthy non-obese volunteers, aged 19-31 yr, with no family history of diabetes or hypertension were selected. A 75 g oral glucose tolerance test was performed followed by the eating of the test diets with carbohydrate content standardized to 75 g every 4 days with blood samples taken at 0, 15, 30, 60, 120 and 180 min. In vitro **digestion** of each diet was studied according to Brand's protocol. Plasma glucose, cholesterol, triglyceride, insulin and C-peptide were determined with calcn. of glycemic and insulinemic index defined as the area under the glucose and insulin response curve after consumption of a test food divided by the area under the curve after consumption of a control

food containing the same amount of carbohydrate, and digestibility index. Glycemic index (GI) varied from 34.1 (diet C) to 52.0% (diet E) with no statistical difference between the diets, and insulinenic index varied significantly from 40.2% (C) to 70.9% (A) ($P=0.03$). The digestibility index varied from 18.9 (C) to 60.8% (A) ($P<0.0001$), and did not correlate with glycemic or insulinenic indexes. However, carbohydrate content correlated with GI ($r=0.83$; $P=0.04$), digestibility index ($r=-0.70$; $P<0.01$), and insulinenic index ($r=0.91$; $P<0.01$). Plasma C-peptide and plasma lipids showed little difference over 180 min following the ingestion of each meal. Glycemic index of these African mixed meals are relatively low and might not be predicted by in vitro digestibility index.

REFERENCE COUNT: 28 THERE ARE 28 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 3 OF 11 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2002:895495 CAPLUS

DOCUMENT NUMBER: 138:320361

TITLE: Tropical fibre sources for

pigs-digestibility, digesta retention and estimation of fibre digestibility in vitro

AUTHOR(S): Dung, Nguyen Nhut Xuan; Manh, Luu Huu; Uden, Peter

CORPORATE SOURCE: Agricultural College, Department of Animal Sciences, Cantho University, Cantho, Vietnam

SOURCE: Animal Feed Science and Technology (2002), 102(1-4), 109-124

CODEN: AFSTDH; ISSN: 0377-8401

PUBLISHER: Elsevier Science B.V.

DOCUMENT TYPE: Journal

LANGUAGE: English

AB The digestibility of high-fiber diets and digesta

passage was measured in growing pigs and attempts were made to predict the in vivo digestibility from in vitro data. In Experiment 1, six diets were formulated to measure digestibility using low-fiber cassava starch, fish meal and soya bean meal in combination with six locally available fiber sources. Four green plants: banana

sheaths (*Musa paradisiaca*), duckweed (*Lemna minor*), sweet potato vines (*Ipomoea batatas*) and water spinach (*Ipomoea aquatica*) were used for the BS, DW, SPV and WS diets, resp. In addition two byproducts, copra meal (CM) and tofu residues (TR), were used for the CM and TR diets, resp.

Digesta retention of solids was measured using chromium mordanted

Para grass (*Brachiaria mutica*) fiber and Co-EDTA was used for

the retention of liquid In Experiment 2, the digestibility of diets based on

the

fiber sources: brewer's grains (BG), copra meal, cassava residues (CR), whole ground rice (WGR), coarse rice bran (RB) and tofu residues was measured in growing crossbred Baxuyen pigs. These fiber sources replaced 30% of a basal diet consisting of mainly maize, rice bran, soya bean meal and fish meal. The diets from Expts. 1 and 2 were also used to measure in vitro neutral detergent fiber (NDF) degradation, using fecal inocula taken from pigs fed on the same diets. In Experiment 1, the coefficient of total tract apparent digestibility (CTTAD) organic matter (OM), crude protein (CP), and neutral detergent fiber values of all, except for the BS diet, were similar and ranged from 0.82 to 0.84, 0.65 to 0.76 and 0.69 to 0.72, resp. CTTAD for OM, CP and NDF of the BS diet were, however, significantly lower and 0.72, 0.60 and 0.32, resp. Solids and liquid mean retention times (MRT) for the BS diet were 22.2 and 22.6 h and for the other diets, MRT ranges were 32.9-38.9 and 29.5-36.9 h, resp., and were similar for the two markers ($P=0.31$). In Experiment 2, CTTAD for OM of the WGR and RB diets were 0.73-0.77 and for NDF 0.57-0.64. These data were lower than those for the other diets ($P=0.01$), which were similar and were 0.82-0.90 and 0.70-0.79, resp. Crude protein CTTAD for the BAS diet (0.87) was significantly higher than that of the TR (0.73) and WGR (0.75) diets ($P<0.01$). There was a high correlation between the NDF digestibility in vitro at 36 h and in vivo in Experiment 1 ($r^2=0.92$,

R.S.D.=0.035). The results indicate that the green plants and high-fiber byproducts had relatively high CTTAD of OM, CP and NDF and could be reasonable feed resources for pigs, even though intake will restrict the levels of inclusion from 200 to 350 g kg⁻¹ of the diet. However, lignin and silica limited the utilization of coarse rice bran, and a short retention time and the high-fiber and tannin contents reduced the digestibility of the banana sheaths. In vitro NDF degradation seemed to be a reliable predictor of in vivo NDF digestibility.

REFERENCE COUNT: 72 THERE ARE 72 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 4 OF 11 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2002:267027 CAPLUS

DOCUMENT NUMBER: 136:262283

TITLE: Nutritional evaluation of green banana flour and vegetable dehydrated soups. Study of starch in vitro digestibility

AUTHOR(S): Pacheco De Delahaye, Emperatriz

CORPORATE SOURCE: Laboratorio de Bioquímica de Alimentos, Instituto de Química y Tecnología, Facultad de Agronomía, Universidad Central de Venezuela, Maracay Edo. Aragua, 2105, Venez.

SOURCE: Acta Científica Venezolana (2001), 52(4), 278-282

CODEN: ACVEAV; ISSN: 0001-5504

PUBLISHER: Asociación Venezolana para el Avance de la Ciencia

DOCUMENT TYPE: Journal

LANGUAGE: Spanish

AB Flour from green bananas (*Musa paradisiaca*) contains considerable amts. of digestion-resistant starch with properties similar to dietary fiber. Powdered dehydrated cream-type soups made with the green banana flour flavored with vegetables (onion, coriander, leak) increasing the dietary fiber content were examined with the goal to diversify the use of the banana flour. Green bananas were peeled, cut to medium size pieces, and soaked in 0.1% citric acid solution. The pieces were then dehydrated by circulating hot air drying at 80°C and ground. The same procedure was applied to the flavoring vegetables. The cream-type soup formulations contained 50-63% starch, 6.5-6.7% resistant starch, 11.7-12% dietary fiber, and 6.5-6.9% protein. The mineral contents (P, Ca, Fe, Mg, K) of the soup preps. were also determined. The viscosity of the soups prepared at 1:10 (w/v) ratio was 630-670 cPs. The in vitro starch digestibility after 6 h was 38% with porcine amylase, increasing to 48% with a bacterial enzyme. The green banana starch granules may have increased resistance to hydrolysis. The dehydrated green banana flour soups may be used in special nutrition regimens due to their high dietary fiber and resistant starch contents and slow starch hydrolysis.

REFERENCE COUNT: 21 THERE ARE 21 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 5 OF 11 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 2001:407943 CAPLUS

DOCUMENT NUMBER: 134:371758

TITLE: Bacteria- and fiber-containing composition for human gastrointestinal health

INVENTOR(S): Paul, Stephen M.; Katke, Jeffrey J.; Krumhar, Kim Carleton

PATENT ASSIGNEE(S): Metagenics, Inc., USA

SOURCE: U.S., 13 pp., Cont.-in-part of U.S. Ser. No. 62,204. CODEN: USXXAM

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 3

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 6241983	B1	20010605	US 1999-320429	19990526
US 5531988	A	19960702	US 1994-331140	19941028
US 5531989	A	19960702	US 1995-437316	19950509
US 5744134	A	19980428	US 1996-674115	19960701
US 6180099	B1	20010130	US 1998-62204	19980417
AU 774675	B2	20040701	AU 2001-87235	20011101
PRIORITY APPLN. INFO.:			US 1994-331140	A2 19941028
			US 1995-437316	A1 19950509
			US 1996-674115	A1 19960701
			US 1998-62204	A2 19980417
			AU 1999-59577	A3 19991119

AB A composition for promoting gastrointestinal health contains an effective amount of a beneficial human intestinal microorganism and an effective amount of dietary fiber. Preferably, the dietary fiber is selected from the group consisting of pentosans, β -glucans, pectins and pectic polysaccharides, mannans, arabinans and galactans, fructooligosaccharides, and mixts. thereof. The bacteria- and fiber-containing composition can optionally contain one or more of an Ig composition containing concentrated immunol. active Igs, components of a non-immune defense system, an iron-sequestering mol., and gluconic acid. Preferred beneficial human intestinal microorganisms include lactobacilli and bifidobacteria. Thus, a formulation may contain inulin 40, pectin 9.98, Ig composition 40, Bifidobacterium adolescentis 10, and lactoperoxidase 0.02%. Methods of use are also described.

REFERENCE COUNT: 36 THERE ARE 36 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 6 OF 11 CAPLUS COPYRIGHT 2006 ACS on STN
 ACCESSION NUMBER: 2000:597257 CAPLUS
 DOCUMENT NUMBER: 133:206963
 TITLE: In Vitro Determination of the Indigestible Fraction in Foods: An Alternative to Dietary Fiber Analysis
 AUTHOR(S): Saura-Calixto, Fulgencio; Garcia-Alonso, Alejandra; Goni, Isabel; Bravo, Laura
 CORPORATE SOURCE: Departamento de Metabolismo y Nutricion Instituto del Frio, Consejo Superior de Investigaciones Cientificas (CSIC), Madrid, 28040, Spain
 SOURCE: Journal of Agricultural and Food Chemistry (2000), 48(8), 3342-3347
 CODEN: JAFCAU; ISSN: 0021-8561
 PUBLISHER: American Chemical Society
 DOCUMENT TYPE: Journal
 LANGUAGE: English

AB Dietary fiber (DF) intakes in Western countries only accounts for about one-third of the substrates required for colonic bacterial cell turnover. There is a general trend among nutritionists to extend the DF concept to include all food constituents reaching the colon. In this line, a method to quantify the major non-digestible components in plant foods, namely, the indigestible fraction (IF), is presented. Anal. conditions for IF determination are close to physiol. Samples, analyzed as eaten, were successively incubated with pepsin and α -amylase; after centrifugation and dialysis, insol. and soluble NFS were obtained. IF values include DF, resistant starch, resistant protein, and other associated compds. IF contents determined in common foods (cereals, legumes, vegetables, and fruits) were higher than DF contents. Calculated IF intakes were close to the estimated amount of substrates reaching the colon. IF data could be more useful

than DF data from a nutritional point of view; therefore, IF is proposed as an alternative to DF for food labeling and food composition tables.

REFERENCE COUNT: 32 THERE ARE 32 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 7 OF 11 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1998:306840 CAPLUS

DOCUMENT NUMBER: 129:94887

TITLE: Nutritive value of **banana** (*Musa acuminata* L.) fruits for ruminants

AUTHOR(S): Pieltain, M. C.; Castanon, J. I. R.; Ventura, M. R.; Flores, M. P.

CORPORATE SOURCE: Department of Animal Science, University of Las Palmas de Gran Canaria, Las Palmas de Gran Canaria, 35016, Spain

SOURCE: Animal Feed Science and Technology (1998), 73(1-2), 187-191

CODEN: AFSTDH; ISSN: 0377-8401

PUBLISHER: Elsevier Science B.V.

DOCUMENT TYPE: Journal

LANGUAGE: English

AB The nutritive value of unripe **bananas** for goats was studied by ruminal degradability, in vitro digestibility and voluntary intake trials. **Bananas** contained 209 g dry matter (DM)/kg and their average composition per kg DM was 922 g organic matter (OM), 21 g ether extract, 60 g crude protein and 166 g neutral detergent **fiber**. Degradable and **digestible** OM content of **bananas** was 628 and 783 g/kg DM, resp. Degradability of crude protein was 74.1%. The net energy for lactation (NEL) content of **bananas** was estimated to be 7.55 MJ NEL/kg DM. Daily voluntary **banana** intake was more than 95% of the offered amount (5 kg fresh fruits). The good palatability and high energy content make unripe **bananas** a suitable feed for goats, similar to barley but with lower protein content.

REFERENCE COUNT: 15 THERE ARE 15 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L4 ANSWER 8 OF 11 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1994:321789 CAPLUS

DOCUMENT NUMBER: 120:321789

TITLE: Biochemical changes that occur in **plantain** (unripe) and cassava peels during processing (sun-drying)

AUTHOR(S): Apori, S. O.

CORPORATE SOURCE: Sch. Agric., Univ. Cape Coast, Cape Coast, Ghana

SOURCE: Communications in Soil Science and Plant Analysis (1994), 25(9-10), 1817-28

CODEN: CSOSA2; ISSN: 0010-3624

DOCUMENT TYPE: Journal

LANGUAGE: English

AB Cassava (*Manihot* spp) and green (unripe) **plantain** (*Musa* spp., AAB group) peels are a cheap source of feed to ruminant livestock in Ghana. Since cassava and **plantain** availability in large quantity is seasonal, effective utilization of the peels can be obtained by sun-drying (processing) to increase its dry matter content and enhance its storability. A study was conducted to determine the effect of sun-drying on the chemical components of the peels with the view to enhance peel utilization by small-scale ruminant livestock farmers in Ghana. The color and texture of the peels changed appreciably after processing. The observed peel to pulp ratios (wet basis) were 53:47, 40:60, and 21:79; and 36:64, 27:73 and 15:85 (dry matter basis) for French-, and False-horn **plantains** and cassava, resp. Significant increases in dry matter content (15.14% to 94.00%, 17.51% to 91.00% and 30.02 to 87.64%) for French-, False-horn **plantain** and cassava peels, resp., resulted from the processing. Sun-drying increased the acid-detergent

fiber, acid-detergent lignin, and acid-detergent insol. nitrogen, but decreased substantially reducing sugar, chlorine, and iodine concns. (insignificant) in the sun-dried peels. The treatment does not seem to influence the quality of feed in terms of energy and **digestible** organic matter.

L4 ANSWER 9 OF 11 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1977:88057 CAPLUS

DOCUMENT NUMBER: 86:88057

TITLE: The apparent digestibility of nutrients and energy value to pigs of **plantains** (*Musa sapientum* var. *Paradisiaca* linn)

AUTHOR(S): Oyenuga, V. A.; Fetuga, B. L.

CORPORATE SOURCE: Dep. Anim. Sci., Univ. Ibadan, Ibadan, Nigeria

SOURCE: Nigerian Journal of Animal Production (1974), 1(2), 184-91

CODEN: NJAPDI; ISSN: 0331-2062

DOCUMENT TYPE: Journal

LANGUAGE: English

AB The proximate and mineral constituents of 6 **plantain** forms, raw green **plantain** (RGP), cooked green **plantain** (CGP), raw ripe **plantain** (RRP), cooked ripe **plantain** (CRP), green **plantain** meal (GPM) and ripe **plantain** meal (RPM) were determined by chemical anal. White barrows were used to determine the apparent digestibility of nutrients, **digestible** energy (DE), metabolizable energy (ME), metabolizable energy corrected for nitrogen retention (ME(n)) and total **digestible** nutrients when the **plantains** served as the only source of nutrients. In a 2nd experiment, ME and ME(n) were measured for the **plantain** forms using barrows, with diets in which the **plantains** replaced 50% of maize in a basal diet. All the **plantain** forms had low fat, crude **fiber** and crude protein content but were high in N-free extract, P, K and Fe. Identically high dry-matter (DM) and N-free extract (NFE) **digestion** coeffs. were obtained for all the **plantain** forms except RPM, which had lower values. **Digestion** coeffs. for crude protein (46.9, 43.8, 53.6, 51.8, 34.3, 32.7%), crude **fiber** (46.6, 49.5, 58.7, 62.6, 56.9, 39.6%), ether extract (55.9, 56.6, 66.9, 69.2, 54.7 and 34.6%) for RGP, CGP, RRP, CRP, GPM and RPM, resp., were considerably lower than for DM and NFE. The DE, ME, MN(n) and TDN values were comparable for all **plantain** forms, except RPM, which had significantly lower values in most cases. The fresh green **plantains** and green **plantain** meals had slightly higher energy values than the ripe **plantains**, even though the nutrients in the ripe **plantains** were better **digested** than in the green forms.

L4 ANSWER 10 OF 11 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1971:39203 CAPLUS

DOCUMENT NUMBER: 74:39203

TITLE: Chemical and biological characterization of the green and dried bark of *Musa paradisiaca*

AUTHOR(S): Bolivar de Mora, Clara; Rojas M., Ana M.

CORPORATE SOURCE: Univ. Nac. Colombia, Bogota, Colombia

SOURCE: Tecnologia (Bogota) (1970), 12(64), 42-8

CODEN: IITTAQ; ISSN: 0367-8210

DOCUMENT TYPE: Journal

LANGUAGE: Spanish

AB Ripe and green peels of Colombian *Musa paradisiaca* (**bananas**) were studied as a source of starch for human consumption. Dried peels (60° and 508 mm) were examined for humidity, ash, **fiber** content, total protein, ether extract, N free extract, minerals (K, Mg, Fe, Ca, Mn, Na), and P. Exts. prepared with H₂O, with H₂O acidified to pH 1, and with EtOH showed the presence of tanins, proteins, pectins, disaccharides, and alkaloids. Eighty-one percent of the carbohydrate

content was found to be **digestible**. The **banana** peels studied had components that inhibited the growth of Trichophyton mentagrophytes and Penicillium, but stimulated the growth of Aspergillus glaucus and A. niger.

L4 ANSWER 11 OF 11 CAPLUS COPYRIGHT 2006 ACS on STN

ACCESSION NUMBER: 1963:483036 CAPLUS

DOCUMENT NUMBER: 59:83036

ORIGINAL REFERENCE NO.: 59:15483a-b

TITLE: Kraft papers from **banana** stems

AUTHOR(S): Guha, S. R. D.

SOURCE: Indian Pulp and Paper (1960), 15(5), 311-15
From: Abstr. Bull. Inst. Paper Chem. 31(10), Abstr.
No. 6984(1961).

CODEN: IPPAAW; ISSN: 0019-6231

DOCUMENT TYPE: Journal

LANGUAGE: Unavailable

AB Laboratory expts. on the production of pulps from **banana** stems (**Musa sapientum**) suitable for kraft papers are described. The average **fiber** length of the pulp was 1.14 mm. and the average **fiber** diameter was 0.016 mm. Pulps were prepared in good yields with satisfactory strength properties under mild conditions of **digestion**. **Panana** stems, however, do not appear to be suitable for large-scale paper manufacture for the following reasons: the freshly felled stem has a very high moisture content, only about 6% of the stem is dry matter, compared to over 60% in bamboo; the formation of the sheets is poor and the substance (bulk) is uneven; the **banana** pulp drains very slowly on the papermaking wire.